



## ***Care and Use of Your Small Electric Appliances***

Manufacturers of small electric appliances spend a great deal of time and money in working out instructions for the most efficient use of their product, because it is to their best interests to have the appliance give satisfaction to its owner. You can add months and even years to the life of your small appliances by using and caring for them properly. Here's how—

# **Nine rules to make your small electric appliances last longer**

1. Guard your appliances against falls.
2. Clean appliances.
3. Overheating shortens life of appliances—guard against it.
4. Connect appliances at convenient outlets. Drop cords or light fixtures do not carry enough electricity for most appliances.
5. Keep cords free from kinks and grease.
6. Disconnect an appliance when you are through using it—not later. Disconnect from outlet first.
7. Pull on the plug, not the cord, when disconnecting an appliance.
8. Check regularly for loose connections.
9. Follow the directions that come with the appliance. If there are none, ask your dealer or write to the manufacturer.

## **HANDLE WITH CARE**

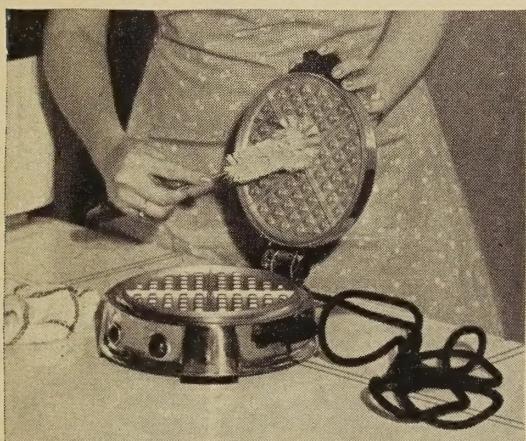
**Guard** appliances against falls by making sure that cords are not in anyone's way. Avoid placing an appliance on a narrow window ledge. It is likely to be knocked off when the window is closed. Keep wood or composition handles on appliances fastened tightly. Use and store appliances in places having enough space to prevent falls. **Store** small appliances where you can get them easily. Never use them on the drainboard of your sink. Wet hands, wet terminals, moisture in the inside wiring or in cords invite injury to yourself—damage to the equipment. **Protect** appliances from dust, oil, food acids, and other substances which may injure them. Clean equipment after using. Wipe spilled food immediately, using a dry cloth or paper on hot surfaces. When the equipment has cooled, clean with a soapy cloth, rinse with a cloth wrung out in clear water, then dry with a soft, clean cloth or towel. Do not scratch, scrape, or use harsh cleaning powders. Whiting can be used to remove most spots. Never put a heating element in water.



### TOASTER LIFESAVERS

Store your electric toaster in a dry place where you can get it easily. Keep frame bolts tight. Remove crumbs with a soft brush—stiff bristles may damage the heating elements—or by shaking gently. Never put your toaster in water. If the ends of the heating element in a turn-over type of toaster become badly worn or broken, you may reconnect them, after scraping the ends of the wires clean where the connection is to be made. Be sure the appliance is disconnected before beginning the repair, and avoid stretching the element.

*Use your toaster to toast bread for serving with creamed dishes as well as for breakfast toast.*



### ELECTRIC GRILLS—WAFFLE BAKERS

Safeguard your waffle baker or grill by making sure it is not allowed to overheat. If your waffle baker has no heat indicator, you may test the heat by placing a few drops of water on the grids. White balls will be formed when it is hot enough to bake without sticking.

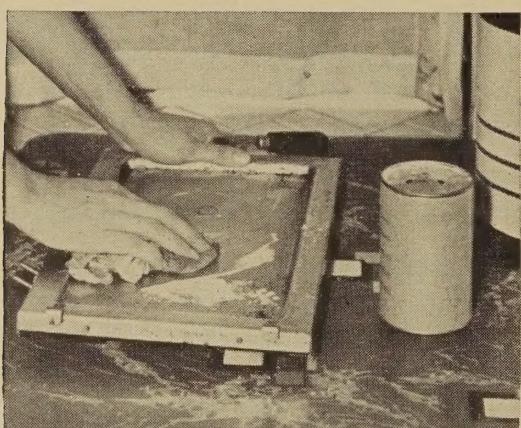
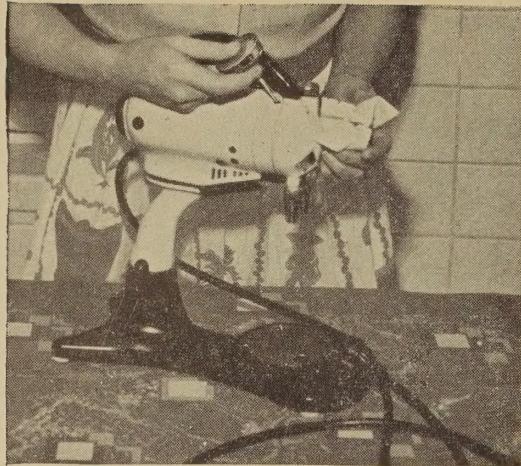
In using either appliance, wipe off spilled food immediately with a dry cloth or paper. After the appliance has cooled, wipe the outside with a damp cloth and polish with a dry one. Food particles may be removed from cooking surfaces with a stiff brush while they are still warm. Later, the cool grids or grills should be wiped with a dry, clean cloth. Never wash or scrape these surfaces. Discoloration does not lessen the usefulness of either appliance, but it may be removed with a baking soda paste. Allow the paste to dry, then brush off and reseason the appliance according to instructions of the manufacturer. To keep the grill or waffle baker from becoming rancid when not in use, place a piece of clean, unprinted paper between the grids or cooking surfaces before storing.

*Use your waffle baker to prepare quick cornbread, gingerbread, shortcake, or fritters. For sweet batters, use lower heat than for unsweetened batters to prevent sticking and burning. Read instructions. Remember to preheat your grill with the halves closed, before using. Use it for pancakes; frying eggs; broiling chops, bacon, or ham; and for toasting sandwiches.*

### CONSERVE THE COFFEE MAKER

Do not risk damage to the heating element, bowl, or other parts of your coffee maker by letting it boil dry. Wash and rinse metal containers after using. Clean valves, spouts, and tubes with a stiff brush. Occasionally dissolve a tablespoon of soda in two or three cups of water and boil in the coffee maker to remove odor and any oil which may have adhered to the metal. Wash glass coffee makers with warm, soapy water and rinse. If scouring is necessary, use dry baking soda or whiting; avoid harsh abrasives. Rinse the filter cloth after each use. Bleach filter cloths by letting them stand in a weak solution of bleach in water. Rinse thoroughly. Air your coffee making equipment between usings.





## MIXER MAINTENANCE

Your mixer can mix and stir more evenly than you can do it by hand—and in about one-fourth of the time. Keep it handy—preferably where mixing is done—and covered when not in use. Read your instruction book *with care* for directions on use and care of your mixer. Put a drop of light oil in each oil hole once a month but don't overoil. Follow instructions.

Watch your directions for proper speeds to use with various mixtures. Do not fill the bowl so it will run over. Never use a metal spoon or spatula while the beaters are turning. Use a flat, wooden spoon, or a rubber spatula, if you have one. Treat mixer bowls with care. Sudden temperature changes or sharp blows sometimes cause them to break.

## FOR BEST RESULTS ON YOUR ROASTER

Never connect your roaster at an outlet which is serving another appliance with a heating element. Do not connect either the roaster or your broiler by means of an extension cord, and do not use both on one outlet at the same time.

Be sure your roaster is disconnected before you start to clean it. In cleaning, use a fine abrasive or whiting to remove stubborn spots, and be careful not to chip the enamel lining.

Brush food off the heating element of your broiler attachment with a soft brush after it has charred—do not try to clean it off. Use the enameled inset pan ONLY for cooking in the roaster, not as a dishpan or for another purpose. Leave the rack in the roaster for most cooking. Set your heat control at the right temperature when turning on the roaster. It will then be unnecessary to keep lifting the lid and testing the food. And remember, your roaster can keep food hot for serving as well as cook it.

## CARE FOR YOUR CORDS

They are the lifelines of your electric equipment. Keep them clean, dry, free from grease, and where they will not be stepped on or pinched. Plug your appliances into convenience outlets, *not light sockets*. Connect and disconnect appliances with detachable cords at the convenience outlet rather than at the appliance. This will prevent damage to the appliance terminals. Remember to grasp the plug—not the cord—when disconnecting equipment. Coil permanently attached cords around the *cool* appliance. Detachable cords may be coiled loosely, laid flat in a drawer or on a shelf, or hung over a wooden peg or rod large enough to prevent a sharp bend.

# Rural Electrification Administration

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